

RADIO CALL SIGN	Ecstasy 11/2/01
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# CORRECTIVE ACTION AND FOLLOW UP LOG

RESULTS, REFERENCE AND RECOMMENDATIONS							
THE FOLLOWING INFORMATION IS PROVIDED REGARDING ITEMS WHICH WERE DEFECTIVE. ADDITIONAL INFORMATION CORRESPONDING TO EACH REFERENCE NUMBER IS AVAILABLE IN THE GUIDE TO SHIP SANITATION, WORLD HEALTH ORGANIZATION 1967, AND THE CENTER DISEASE CONTROL RECOMMENDATION ON SANITATION OCTOBER 7, 1974.			COMPLETED			PERSON RESPONSIBLE FOR CORRECTION	CORRECTIVE ACTION
#	REFER. NO.	RESULTS AND RECOMMENDATION	YES	NO	DATE		
		<u>General Comment</u>					
1	*	The overall management of the engineering systems was excellent.					
		<u>Bars General</u>					
2	21	Numerous Gaskets were found cracked or split.				Staff Captain	Gaskets are being changed as part of routine maintenance.
		<u>Potable Water</u>					
3	08	The potable water lines for the aft bunker stations were not painted blue.				Staff Captain/Chief Engr	The water line has been painted in blue as per USPH standards
		<u>Cross Connection Control</u>					
4	08	Two international shore connection points were not protected with backflow prevention devices. Note the equipment was on board awaiting installation.				Chief Engineer	The backflow preventors have been installed.
		<u>Whirlpool Spas</u>					
5	10	The whirlpool spas were not shock treated on a daily basis.				Housekeeping Mgr	We have established a schedule to have the whirlpool spas " <u>super chlorinated</u> " as outlined in the manual
		<u>Ventilation Rooms</u>					
6	41	The drain line over flow scupper was soiled with debris. The drain pans were also corroded with rust.				Chief Engineer	The overflow scupper and the corroded drain pans cleaned
		<u>Lido</u>					
7	22	There was no data plate for Lido dishwashing machine.				Food & Bev Mgr	Data plates have been ordered
8	33	The bulkhead behind the fryers and grills in the aft side of the lido had cracked tiles that were soiled with grease and food residue.				Food & Bev Mgr	Cleaned and the Crew instructed to clean on a regular basis
		<u>Coffee Bar Deck 9</u>					
9	29*	The hand washing facility for this area was in excess of 8 meters/25 feet.				Chief Engr / Food & Bev Mgr	Installed an additional hand wash sink in the Bar.

## RESULTS, REFERENCE AND RECOMMENDATIONS

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### COMPLETED

### PERSON RESPONSIBLE FOR CORRECTION

### CORRECTIVE ACTION

#	REFER. NO.	RESULTS AND RECOMMENDATION	YES	NO	DATE		
		<u>Wine Cellar</u>					
10	28	Glass racks, and wine buckets were stored on the deck during preparation for embarkation service.				Food & Bev Mgr	Corrected while during the inspection
		<u>Room Service Pantry</u>					
11	30	The soap dispenser was not working at the hand wash sink.				Housekeeping Mgr	Replaced with a new soap dispenser
		<u>Main Galley/Wind Star Beverage Line</u>					
12	21	The potable water lines and power cables were laying on the counter below the Vitality Juice Machines making the counter difficult to clean.				Chief Engr / Food & Bev Mgr	The cable is permanently attached to the wall, for easy cleaning.
13	27	The counter under the vitality juice machines was soiled with dust, debris and mineral deposits from leaking water lines.				Chief Engr / Food & Bev Mgr	The water line has been repaired
		<u>Main Galley – Pastry</u>					
14	27	The drain valve assembly of the steam kettle was heavily soiled with food residue.				Food & Bev Mgr	The Drain valve cleaned and the crew instructed on correct cleaning procedure
		<u>Main Galley – Hot Lines</u>					
15	21	There was a difficult to clean gap between the pasta cookers and the adjoining equipment.				Chief Engr / Food & Bev Mgr	Installed a stainless steel base Plate and moved a few inches sideward.
		<u>Dining Rooms</u>					
16	36	The light bulbs over the buffet line were not protected or shatter resistant.				Chief Engr	The light bulbs have been ordered
		<u>Crew Mess</u>					
17	21	The Vitality Juice Machine did not have a drip tray installed in the technical space.				Chief Engr / Food & Bev Mgr	Installed a new one in the technical space.
18	20	The milk dispensing tubes of the bulk milk dispenser was approximately 3 inches below the dispensing mechanism, was not cut on an angle and the plastic sheath had not been removed.				Food & Bev Mgr	All crew instructed on the correct procedure.
		<u>Food Service – General</u>					
19	21	The non food contact surfaces of the older equipment had holes, open seams and other difficult to clean features.				Chief Engineer	These will be completed during Dry Dock 2002
20	21	Numerous refrigerators had split door gaskets making them				Staff Captain	We are in the process of changing

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#	REFER. NO.	RESULTS AND RECOMMENDATION	YES	NO	DATE		
		difficult to clean.					all the split /cracked gaskets.
21	33	The decks, bulkheads and deck heads in numerous areas had broken, cracked tiles, recessed grouting, holes and other difficult to clean features.				Staff Captain	We are in the process of changing broken / cracked tiles and re-grouting wherever necessary
		<u>Children's Swimming Pool</u>					
22	11	The drain covers in this swimming pool did not have anti-vortex drain covers.				Chief Engineer / Hotel Director	Marine Operations identifying a suitable drain...